Care and Cleaning

To Clean Appliance:
Open appliance door (D), while holding the appliance with two hands, press two Release Buttons (K) with your thumbs, rotate appliance away from you, and allow appliance to rest on the counter. After cleaning, hold appliance with two hands and rotate upright until the latches lock.

Check Foam Gasket (M) around Drip Tray (O) and Upper Gasket (Q) which surrounds the Upper Bag Detection Tray (P) to make sure they are free from food materials and the lower Foam Gasket is properly inserted into gasket channel.

For important product maintenance information and helpful tips, please refer to the FoodSaver® Reference Guide included in your kit.

Antibacterial Drip Tray & Upper Bag Detection Tray
Empty Drip Tray after each use (See Fig. 7). Wash in warm soapy water or place in top rack of dishwasher. The Food Sensors in the Drip Tray (O) will not function correctly if liquid is allowed to remain in Drip Tray.

This appliance has a Tray Full indicator 2. When excess liquid fills the Drip Tray, the unit will turn off and the Tray Full Indicator light will activate. To resume normal operation, open Appliance Door (D), press two release buttons (K), rotate appliance away from you, and allow appliance to rest on the counter. Remove the Drip Tray, empty liquid, clean Drip Tray and replace in housing. When replacing drip tray, set the right end of the drip tray into place, then firmly snap the left side down (See Fig. 8). Appliance can be used without Drip Tray, however the Adjustable Food Sensor setting 6 will not function without the Drip Tray.

Remove For Cleaning

Fig. 7

Firmly Snap in Place

Fig. 8

Clean Upper Bag Detection Tray after each use. The Upper Bag Detection Tray (P) is removable for cleaning, remove by lifting the tabs on each end. Do not pull on the Upper Bag Detection Flags to remove the Upper Bag Detection Tray. Clean Upper Bag Detection Tray by washing in warm soapy water or placing in top rack of dishwasher. Upper Bag Detection Tray MUST be inserted to use the appliance. Without the Upper Bag Detection Tray, your FoodSaver® Appliance will not detect bag when inserted in the Vacuum Channel (E).

For important safety information and helpful tips, please refer to the FoodSaver® Reference Guide included in your kit.
Questions? Visit us at www.foodsaver.com to get tips on vacuum sealing and order FoodSaver® brand accessories, bags and rolls, or call 1-877-777-8042 (U.S.).

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FoodSaver
VACUUM SEALING SYSTEM

Quick Start Guide & User Manual

for V3800 series appliances

Registering your appliance is quick and easy at www.prodregister.com/foodsaver. If you register on our website, you will have the opportunity to receive special bag and accessory introductory offers. Refer to the registration card in the box.

For more usage tips and safety information, please refer to the FoodSaver® Reference Guide or visit our website at www.foodsaver.com.

Features of Your FoodSaver® Appliance

A. Controls and Indicator Lights
To indicate current setting, vacuum progress and for added control.

B. Vacuum Progress Display
Blue lights signal progression of vacuuming and sealing process. All lights extinguish when the full process is finished.

C. Seal Button
CrushFree™ Instant Seal feature. Prevents crushing delicate items.

D. Appliance Door
Opens to access Built-in Roll Holder and Cutter.

E. Vacuum Channel
Simply insert bag and the FoodSaver® appliance does the rest.

F. Retractable Accessory Hose/ Accessory Port
Accessory hose can be used with all FoodSaver® Brand Accessories.

G. Integrated Bag Opener
Quick and convenient, opens sealed bags with ease.

Features of Your FoodSaver® Appliance

H. Built-in Roll Holder
For storage of FoodSaver® Vacuum Sealing Rolls.

I. Roll Cutter
Simplifies making custom-sized bags.

J. Auto Bag Sensing
Simply insert open end of bag into the vacuum channel and the machine will sense and grasp the bag, vacuum, seal and shut-off automatically.

K. Release Buttons
To open appliance for cleaning.

L. Appliance Door
Opens to access Built-in Roll Holder and Cutter.

M. Foam Gasket

N. Extra-wide Sealing Strip with Non-stick Coating
Provides extra secure, airtight seal that's two times wider.

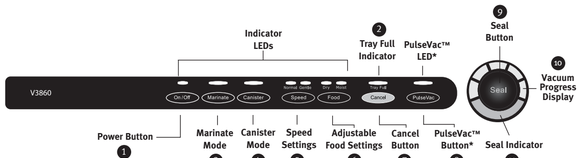
O. Drip Tray
Catches overflow liquids and contains Food Sensors to detect liquid.

P. Upper Bag Detection Tray

Q. Upper Gasket

R. Rubber Seal Profile

Features of Your FoodSaver® Appliance



1 POWER BUTTON:
Press the power button to begin. The Power Indicator, Speed Indicator and Food Indicator lights will become illuminated. After Vacuum Sealing, press Power Button to turn appliance Off. Note: After 12 minutes, the appliance will turn Off automatically.

2 TRAY FULL INDICATOR LIGHT:
During the vacuum sealing process, small amounts of liquids, crumbs or food particles can be inadvertently pulled into the Drip Tray (O). When excess liquid fills the Drip Tray, the unit will turn off and the Tray Full Indicator 2 will activate. To resume normal operation, remove the Drip Tray, empty liquid, wash in warm soapy water or place in top rack of dishwasher. Dry and replace Drip Tray in trough. (See Care and Cleaning)

3 MARINATE MODE BUTTON
A ten minute predetermined sequence of vacuum pulse to rest ratio allowing foods to get optimum flavor infusion in the least amount of time. See "Marinating with your FoodSaver®" section on page 5.

4 CANISTER MODE BUTTON
Press to achieve best vacuum for canisters and accessories. Push Canister Vacuum Button 4 to begin vacuum process. Motor will run until Vacuum Sealing Process is complete.

5 SPEED SETTINGS BUTTON
When vacuum sealing delicate items, press Speed Setting Button 5 so that the gentle speed indicator light is illuminated. For more control you may press Seal Button 9 at any time to stop vacuum and begin automatic sealing process. **Note:** Appliance will default to Normal speed upon pressing the Power On Button or when power has been interrupted.

6 ADJUSTABLE FOOD SETTINGS BUTTON
For optimal vacuuming and sealing of moist or juicy foods, press the Adjustable Food Setting Button 6 until the Moist Indicator Light is illuminated. Choose the dry food setting for foods without liquid.

The Moist Food Indicator light will flash when Food Sealing Sensors automatically detect any moisture or liquid in the drip tray (O). **Note:** Appliance will default to Dry setting upon pressing the Power Button or when power has been interrupted, unless liquid is detected in the Drip Tray. (See Care and Cleaning section of this Quick Start Guide).

7 CANCEL BUTTON
Immediately halts the current function opening the Vacuum Channel.

8 PAUSE OR PulseVac™ CONTROL BUTTON
*(*not available on all models)*
Use to manually control the vacuum process and avoid crushing delicate items. See tips section for further information.

9 SEAL BUTTON
CrushFree™ Instant Seal feature-
This button has four uses:

1. Press to immediately stop the vacuum process and begin sealing the bag. This prevents crushing delicate items such as bread, cookies and pastries.
2. Press to create a seal when making bags from a FoodSaver® Roll.
3. Press to create a seal on Mylar bags (such as a potato chip bag) to keep food sealed airtight.
4. Press during PulseVac™ mode to seal bag.

10 VACUUM PROGRESS DISPLAY
Displays vacuum levels as the bag/canister is evacuated.

11 SEAL INDICATOR LIGHT
Constant Red light indicates sealing process is engaged. **(Flashing light indicates error)**

How to Make a Bag from a FoodSaver® Vacuum Sealing Roll

Lift Roll Cutter

Fig. 1

Slide Cutter

Fig. 2

1. Open appliance door and place roll into Roll Storage Compartment (H). For Best results, insert roll with material flap down. **Note:** Bags can be sealed with appliance door either open or closed.
2. Lift up Bag Cutter Bar (I) and place bag material beneath the cutter bar (*See Fig.1*).
3. Pull out enough bag material to hold item being vacuum packed, plus 4 inches (10.16 centimeters). Lower the Cutter Bar and slide Bag Cutter (i) across the Cutter Bar (*See Fig.2*).
4. Press Seal Button (C). Red seal light will illuminate.
5. Using two hands, insert open end of bag into Vacuum Channel (E) until clamp motor starts. Bag must be centered between arrows.
6. When red seal light 11 turns off, sealing is complete. You may remove bag from the Vacuum Channel (E).
7. You now have one sealed end.
8. Now you are ready to vacuum seal with your new bag (See below).

How to Vacuum Seal with FoodSaver® Vacuum Sealing Bags

Insert Bag

Fig. 3

Optional Bag Storage

Fig. 4

1. Begin with a FoodSaver® Vacuum Sealing System Bag (or create a bag as described in the "How to Make a Bag from a Roll" section above).
2. Place item(s) in bag, allowing at least 3 inches of space between bag contents and top of bag.
3. Using two hands, insert open end of bag into Vacuum Channel (E) until clamp motor starts (*See Fig.3*). The vacuum progress lights will illuminate.
4. Continue to hold bag until vacuum pump starts. You may now release bag. **Note:** To prevent crushing delicate items, you may press Seal Button (C) at any time to begin automatic sealing process.
5. When red Seal Light 11 turns off, remove bag. Refrigerate or freeze if needed. (See FoodSaver® Reference Guide for food safety tips.) **Note:** Wait at least 20 seconds between seals to allow appliance to properly cool.
6. See page 7 for information on the Pre-cut Bag Storage (Shown in Fig. 4). **This accessory is not included with all units.**

Marinating with your FoodSaver® Appliance

Your FoodSaver® Vacuum Sealing System has a special Quick Marinate Cycle which will last about ten minutes. The vacuum motor will "hold" the vacuum for several minutes then release the vacuum allowing the food to "rest" for 30 seconds. This process will then repeat two more times. This "Pulsing" action of "vacuuming and resting" will allow for quicker marinating. When the Quick Marinate Cycle is completed the appliance will beep to signal marinating is complete.

The FoodSaver® Quick Marinator Canister is the perfect FoodSaver® Accessory for marinating foods. Foods will marinate in minutes when vacuum sealed because the vacuum process opens the pores of the food and absorbs the marinade more quickly.

Important Note: Use the FoodSaver® Quick Marinating Canister with clear lid and large white knob. During the Quick Marinate Cycle, make sure knob on accessory lid is set to OPEN. Do not set knob to Vacuum. The Vacuum position on the knob will allow the Quick Marinating Canister to be used for extending vacuum storage.

1. Prepare enough of your favorite marinade to fully cover food inside a marinating canister. Always leave at least one inch (2.54 centimeters) of space between contents and top of rim.
2. Make sure rubber gasket underneath lids as well as rim of marinating canister is free from food materials.
3. Make sure Accessory Hose is securely inserted into port on the FoodSaver® Quick Marinator lid.
4. Make sure knob on accessory lid is set to OPEN.
5. Make sure lid is firmly attached to marinator base.
6. Press Marinate button 3 on the control panel.
7. Your FoodSaver® Vacuum Sealing System will now begin the Quick Marinate Cycle. The Marinate Indicator Light will flash to indicate the marinating process has begun.
8. During the initial vacuum cycle the Marinate Mode Indicator will illuminate. While Marinating, the Vacuum Progress Display will blink during the Vacuum Hold or Rest Cycle.
9. To preserve food safely, after completing the marinating cycle, the appliance will signal with short beeps to indicate your Quick Marinate Cycle is completed. Press any button to silence the signal. You may now cook or refrigerate your marinated food.

Tips for Successful Vacuum Sealing

General Tips

Tips for Successful Vacuum Sealing

1. Vacuum sealing is NOT a substitute for the heat process of canning. Perishables still need to be refrigerated or frozen.
2. For best results, use FoodSaver® brand Bags, Canisters and Accessories.
3. During the vacuum sealing process, small amounts of liquids, crumbs or food particles can be inadvertently pulled into Drip Tray (O), clogging the pump and damaging your appliance.

To prevent this, follow these tips:

a. For moist and juicy foods: Freeze first and avoid overfilling bags. You can also place a folded paper towel inside top of bag, and below seal area, before vacuum sealing.

b. For soups, sauces and liquids: Freeze first and avoid overfilling bags. Or, use a canister in refrigerator.

c. For powdery or fine-grained foods: Avoid overfilling bags or use a canister. You can also place a coffee filter or paper towel inside before vacuum packaging.

d. Empty drip tray (O) after each use.

4. To avoid overfilling, always leave at least 3 inches (7.62 centimeters) of bag material between bag contents and top of bag. Then leave at least one additional inch (2.54 centimeters) of bag material for each time you plan to reuse bag.
5. Do not create your own side seams for a FoodSaver® brand Bag. Our bags are manufactured with a special side seam, which is sealed all the way to the outer edge.
6. To prevent wrinkles in a seal when vacuum sealing bulky items, gently stretch bag flat while inserting into the vacuum channel and hold until pump begins.
7. If you are unsure your bag was sealed properly, simply reseal bag.
8. When you are vacuum sealing items with sharp edges (dry spaghetti, silverware, etc.), protect bag from punctures by wrapping item in soft cushioning material, such as a paper towel. You may want to use a canister or Mason jar instead of a bag.
9. When using accessories, remember to leave one inch (2.54 centimeters) of space at top of canister or container.
10. Pre-freeze fruits and blanch vegetables before vacuum sealing for best results. See FoodSaver® Reference Guide included with your appliance for more information.

(continued on next page)

Tips for Successful Vacuum Sealing (continued)

11. If appliance does not function, or Seal button (C) flashes to signal ERROR:
    a. Check power cord to see if it is firmly plugged into an electrical outlet.
    b. Examine power cord for any damages.
    c. See if electrical outlet is working by plugging in another appliance.
    d. Check to be certain the Upper Bag Detection Tray (P) is properly inserted.
    e. Make sure bag is placed correctly inside Vacuum Channel (E). (See How to Vacuum Seal with FoodSaver® Vacuum Sealing Bags)
    f. Check to ensure Release Buttons (K) are properly latched.
    g. Check Foam Gasket (M) around Drip Tray to make sure it is free from food material and is properly inserted into gasket channel.
    h. Check Upper Gasket (Q) around Upper Bag Detection Tray (P) to be sure it is free from food material.
    i. If overheated, allow appliance to cool for 20 minutes.
    j. For more usage tips and safety information, please refer to the FoodSaver® Reference Guide or visit our website at www.foodsaver.com.

Tips on Using PulseVac™ Control Feature

(This special feature is not available on all V3800 *models)*

Use the PulseVac™ Control feature to manually control the vacuum process and avoid crushing delicate items.

1. Place item(s) in bag, allowing at least 3 inches (7.62 centimeters) of space between bag contents and top of bag.
2. Press the PulseVac™ button 8 . PulseVac™ LED will flash to indicate PulseVac™ mode.
3. Press appropriate Speed Setting Button 5 – Normal or Gentle.
4. Insert open end of bag into Vacuum Channel (J). The clamp will close to secure the bag.
5. Push and hold the PulseVac™ Button 8 . The vacuum pump will run when the PulseVac Button is held down. Release the PulseVac™ Button to stop the vacuum process. This will allow you to adjust the contents of the bag for better control of the vacuum sealing process. Repeat pushing the PulseVac™ Button until desired amount of air has been removed.
   NOTE: If the vacuum pump stops engaging after several pushes of the PulseVac™ Button, it means the maximum vacuum has been reached. Do not continue to push the PulseVac™ Button.
6. Press Seal Button 7 to seal the bag and end the PulseVac™ mode.
7. When the red Seal Indicator Light 11 turns off, remove bag. Refrigerate or freeze if needed.

Tips on Sealing a Bag

When making a bag from a roll:
Press the Seal Button (C) before placing bag material into the Vacuum Channel (E). Once bag in inserted the Seal process will begin immediately.
Note: If you forget to press the Seal Button (C) before inserting the bag into the Vacuum Channel (E), the vacuum pump will turn on, this is not a problem, simply press the Seal Button to prevent the pump from running continuously, and the sealing process will begin.

How to Prevent moisture or liquid from being pulled into the Drip Tray (O) or getting trapped in the seal:
Either pre-freeze moist food such as raw meat for 1-2 hours before vacuum sealing, or place a folded paper towel between food and end of bag to absorb excess liquids. Be sure to leave at least 3 inches (7.62 centimeters) between paper towel and end of bag so that bag seals properly with paper towel inside and is not positioned in between the seal area.

Make sure appliance has time to cool down.
Wait at least 20 seconds between seals. Under very heavy usage, appliance will stop operating to prevent overheating. If it does, wait 20 minutes to allow appliance to cool off.

Tips on Using the Intergrated Bag Opener

The Bag Opener is a handy and convenient way to open sealed bags.

To Use:

1. Press Bag Opener to extend (press again to retract Bag Opener for storage).
2. Fold end of bag to create a loop (as shown in Fig.5) with the sealed bag so the Heat Sealed area is above the cutter.
3. Hold bag taught with two hands and pull bag through the cutter (See Fig. 6).

Note: Bags that previously contained fruits, vegetable and dry goods can be resealed. Bags that contained raw meats, fish eggs or unpasteurized cheese should be discarded after use becase they may contain invisible bacteria that will remain after washing.

Fold Bag

Fig. 5

Pull Through Cutter

Fig. 6

Tips for Successful Vacuum Sealing

Tips on Removing Air from a Bag

Avoid wrinkles when inserting the bag into the Vacuum Channel (E).
Wrinkles in seal may cause leakage and allow air to return into bag. To eliminate any wrinkles while inserting bag into the vacuum channel (E), hold bag with two hands gently stretching bag flat until vacuum pump begins. If you find wrinkles after sealing bag, simply cut bag open and vacuum seal again.

If motor runs for more than 30 seconds without stopping, consider the following:
If you are vacuum sealing with a bag, make sure the bag is properly sealed (See "How to Make a Bag From a Roll"). Check foam gasket around Drip Tray to make sure it is free from food material and is properly inserted into gasket channel.

If vacuum sealing with an accessory, check Accessory Hose connections to ensure a tight fit.

FoodSaver® Vacuum Sealing Accessories

Accessory Hose Reel

1. Prepare container according to FoodSaver® Accessory Guidelines.
2. Pull Accessory Hose (F) from appliance and Insert the end into the port on accessory. Twist tab while inserting to ensure a tight fit.
3. Push Canister Vacuum Button 4 to begin vacuum process. Motor will run until vacuum process is complete. (To Marinate, follow instructions found in Marinate Button section of this Quick Start Guide).
4. When motor turns off, gently twist and remove Accessory Hose from accessory.

Note: if you are using a canister with large white knob, rotate knob clockwise to the "Closed" position, then gently twist and remove Accessory Hose from accessory.

5. To test vacuum, simply tug on accessory lid. It should not move.
6. To retract accessory hose, while holding unit, gently pull on hose end to allow hose to retract into appliance housing. Do not release freely as it may damage the hose tip.

Important: When pulling hose Do Not extend beyond green circle marked on hose.

Note: For important tips on using accessories with different foods, please refer to the FoodSaver® Reference Guide.

Pre-cut bag storage (as shown in Fig. 4, pg.4)

Some models include a storage tray for precut bags. Attach the precut storage tray to the back of the housing by aligning the four tabs into the corresponding slots of the back of the appliance housing. Once aligned, gently press storage tray downward until the storage tray clicks into place.

For information on how to purchase the pre-cut bag storage, please visit our website at www.foodsaver.com.

How to Open FoodSaver® Vacuum Sealing Accessories after Vacuum Sealing

FoodSaver® Vacuum Sealing Canisters
(without large knob on lid)

To release vacuum and open, push gray rubber button on lid.

Quick Marinators (with large knob on lid) **and Universal Lids**

To release vacuum and open, turn knob counterclockwise on lid to open.

FoodSaver® Jar Sealer with Mason Jars
For use with Ball® and Kerr® brand Mason jars.

To release vacuum and open, wedge spoon between Mason jar lid and highest part of threaded rim. Twist spoon gently to release vacuum.

IMPORTANT: Do NOT use screw bands when vacuum sealing jars.

FoodSaver® Lunch and Leftover and Sandwich and Snack Containers

Attach the supplied adapter to the accessory hose and place the adapter over the vacuum valve of the Container lid. While applying downward pressure to the adaptor, press the Canister Button. Once the air has been removed from the Container, the Sealer will automatically turn off.

FoodSaver® Bottle Stoppers

To release vacuum and open, simply pull up on Bottle Stopper.

Always unplug appliance before cleaning.